

# 36" Series 9 Contemporary 5 Burner Dual Fuel Self-Cleaning Range

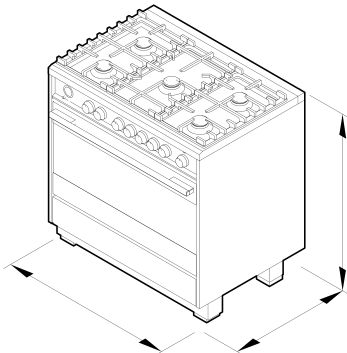
Contemporary



- Get the best of both worlds with dual fuel. A gas cooktop with powerful burners is paired with a large convection oven with nine functions.
- Five burner gas cooktop, including one dual ring and two triple ring wok burners
  - Convection oven with 4.9 cu.ft total capacity, nine oven functions including Roast, Aero Pastry™ with pizza mode and rapid proof for making bread
  - Non-tip full-extension shelves for safe removal of hot dishes
  - High-temperature self-cleaning function breaks down food residue for an easy clean

## DIMENSIONS

|        |                   |
|--------|-------------------|
| Height | 35 3/4 - 37 1/4 " |
| Width  | 35 7/8 "          |
| Depth  | 25 1/4 "          |



## FEATURES & BENEFITS

- Multi-Shelf Cooking**  
Our AeroTech™ system circulates air evenly throughout the entire oven so dishes on the top shelf turn out just as perfect as food cooking on the bottom shelf.
- Quality And Durability**  
Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, durable cooktop grates and machined stainless dials with glowing halo all add up to an exceptional, premium range.
- Easy To Clean**

Cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new. The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

**Burner power & control**  
Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer a delicate sauce to perfection.

**Large Capacity Oven**  
The generous 4.9 cu.ft total capacity oven gives you plenty of space to cook multiple dishes at once, with enough room to fit a 32 lb turkey.

**Even Heat**  
Accurate, electronically-controlled oven heat ensures a great result every time.

## SPECIFICATIONS

|                                              |                      |
|----------------------------------------------|----------------------|
| <b>Accessories (included)</b>                |                      |
| 2-pc grill system (Broil pan and Grill rack) | •                    |
| Broil pan                                    | •                    |
| Full extension telescopic shelves            | 2 sets (part 578744) |
| Grill rack                                   | TRUE                 |
| Small pot support                            | 1 (part 533981 cast) |

|                                        |            |
|----------------------------------------|------------|
| <b>Accessories (sold separately)</b>   |            |
| Kick strip, stainless steel (optional) | KICKOR36X1 |
| Wok grate included                     | Yes        |

|                                           |                 |
|-------------------------------------------|-----------------|
| <b>Burner ratings</b>                     |                 |
| Dual wok burner inner/outer (LPG)         | 1000 - 18000BTU |
| Dual wok burner inner/outer (natural gas) | 1000 - 18000BTU |

|                                         |                 |
|-----------------------------------------|-----------------|
| Maximum burner power                    | 18000 BTU       |
| Semi-rapid burner (LPG)                 | 1500 - 7600BTU  |
| Semi-rapid burner (natural gas)         | 1500 - 8000BTU  |
| Total cooktop power                     | 62000 BTU       |
| Triple ring wok burner (LPG) x2         | 6100 - 12000BTU |
| Triple ring wok burner (natural gas) x2 | 6100 - 14000BTU |

Capacity

|                 |           |
|-----------------|-----------|
| Shelf positions | 7         |
| Total capacity  | 4.9 cu ft |
| Usable capacity | 4.3 cu ft |

Cleaning

|                                |   |
|--------------------------------|---|
| Acid resistant graphite enamel | • |
| Dishwasher proof trivets       | • |
| Drop down broil element        | • |
| Flat easy clean glass surface  | • |
| Pyrolytic proof shelf runners  | • |
| Pyrolytic self-clean           | • |
| Removable oven door            | • |
| Removable shelf runners        | • |

Controls

|                                      |   |
|--------------------------------------|---|
| Audio feedback                       | • |
| Automatic cooking/minute timer       | • |
| Automatic pre-set temperatures       | • |
| Celsius/Fahrenheit temperature       | • |
| Electronic capacitive touch controls | • |
| Electronic clock                     | • |
| High resolution display              | • |
| Laser etched graphics                | • |

|                                                     |   |
|-----------------------------------------------------|---|
| Metal illuminated dials                             | • |
| Precise electronic temperature control              | • |
| Sabbath mode                                        | • |
| Turned stainless steel clock buttons                | • |
| Turned stainless steel clock crown (dial)           | • |
| Turned stainless steel dials with illuminated halos | • |

Gas Requirements

|                               |           |
|-------------------------------|-----------|
| Supply Pressure (LPG)         | 11" W.C.P |
| Supply Pressure (natural gas) | 4" W.C.P  |

Main oven functions

|      |   |
|------|---|
| Warm | • |
|------|---|

Oven features

|                                           |   |
|-------------------------------------------|---|
| AeroTech™ technology                      | • |
| Auto re-ignition system                   | • |
| Automatic rapid pre-heat                  | • |
| Concealed element                         | • |
| Electronic oven control                   | • |
| Full extension telescopic sliding shelves | • |
| Soft open/close door                      | • |
| True convection                           | • |
| Turned stainless steel clock dial         | • |
| Twin cavity fans                          | • |
| Warming drawer                            | • |

Oven functions

|            |   |
|------------|---|
| Aero Broil | • |
|------------|---|

|                              |   |
|------------------------------|---|
| Aero™ Bake                   | • |
| Aero™ Pastry with Pizza mode | • |
| Bake                         | • |
| Broil                        | • |
| Maxi Broil                   | • |
| Number of functions          | 9 |
| Pyrolytic self-clean         | • |
| Rapid proof                  | • |
| Roast                        | • |
| True Aero                    | • |

Oven performance

|                      |                  |
|----------------------|------------------|
| Broil power          | 4300 W           |
| CoolTouch door       | Quadruple glazed |
| Warming drawer power | 220 W            |

Power Requirements

|                  |             |
|------------------|-------------|
| Amperage         | 40 A        |
| Supply frequency | 60 Hz       |
| Supply voltage   | 208 - 240 V |

Product Dimensions

|        |                   |
|--------|-------------------|
| Depth  | 25 1/4 "          |
| Height | 35 3/4 - 37 1/4 " |
| Width  | 35 7/8 "          |

Rangetop features

|                                          |   |
|------------------------------------------|---|
| Brass burner spreader (power burner)     | • |
| Embossed brass burner cap (power burner) | • |
| Hob rail                                 | • |

- LPG / Natural Gas compatible
- Sealed range top

Safety

- ADA compliant
- Advanced cooling system
- Anti-tilt bracket
- Balanced oven door
- Catalytic venting system
- CoolTouch door
- Full extension telescopic shelves **2 sets (part 578744)**
- Non-tip shelves
- Spill containment **5/8 gallon**

SKU 82762

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020

Other product downloads available at fisherpaykel.com

- ↓ Installation Guide (English)
- ↓ Installation Guide (Canadian French)
- ↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- ↓ Revit
- ↓ Rhino
- ↓ Right To Repair Declaration (English, Canadian French)
- ↓ SketchUp

- ↓ User Guide (English)
- ↓ User Guide (English)

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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